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(54) Title: ROLL STOCK FOR MAKING RESEALABLE BAGS AND RESEALABLE ROLL-FORMED BAG					
(57) Abstract A roll stock of flexible packaging material is described for forming food product bags which are resealable and yet can be formed by standard form and fill machinery. The roll stock includes strips of a pressure sensitive material at discrete locations selected for bag mouths. The invention includes the bag resulting from use of the roll stock, as well as the method of processing the roll stock to provide resealable bag characteristics to the same.					

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**ROLL STOCK FOR MAKING RESEALABLE BAGS AND
RESEALABLE ROLL-FORMED BAG**

DISCLOSURE

Background of the Invention

The present invention relates to laminated packaging material for forming bags for food products and, more particularly, to a roll stock of such material from which resealable bags can be made, a method of processing the roll stock to enable such bags to be made, and a resealable bag so formed.

Most flexible packaging for food products, such as chips and dry cereals, is formed in a relatively continuous manner by machines which fill the packages with the food product at the same time the packages are formed. These machines are called "form, fill and seal" machines and the flexible packaging material typically is a laminant having a layer of a heat sealable material, e.g., polyethylene, on one surface of the same. The form, fill and seal machine wraps a web of the packaging material around a forming mandrel with the edges of the web overlapping. These edges are sealed together to form, what is referred to in the art, a fin seal which

WO 93/08982

1 extends lengthwise of a bag tube, i.e., a tube from which
2 individual bags are made. After a bottom seal transverse
3 to the fin seal is made, the food product desired to be
4 packaged is placed in the bag tube so formed. An upper
5 seal is then made to close the tube bag's mouth. The
6 finished bag is cut from the tube. These operations are
7 interwoven for several bags at the same time. The
8 forming, filling and sealing procedure is continuous and
9 quite fast to provide high volume packaging.

10 Many flexible packages are filled with more than one
11 serving of the food product in question. For example,
12 packages containing multiple servings of chips and dry
13 cereal are often formed. The problem is that the
14 consumer who opens a form and fill package has to break
15 the heat seal at the upper end (mouth) of the package to
16 have access to the contents. It would be desirable in
17 order to maintain the freshness of the product remaining
18 in a multiple serving bag, to be able to reseal the bag.
19 This desirability has been known for some time. However,
20 no universally acceptable reseal arrangement has been
21 adopted. Because of such, it is not unusual for
22 consumers to attempt to keep the product fresh by folding
23 or rolling the bag top after it is opened. These steps
24 often are futile.

25 Much effort has been expended toward developing a
26 flexible resealable package which is acceptable. The
27 arrangement described in U.S. Patent No. 4,786,190 is
28 typical in that it provides a bag design for resealing -
29 a design, however, which cannot be made from roll stock
30 to be used on standard form and fill machinery. That is,
31 although this bag design includes both a pressure
32 sensitive adhesive and a destructible heat seal at the
33 bag mouth, the bag itself is formed simply by heat
34 sealing the edges of one or two separate sheets together,
35 a bag design which is foreign to use with standard form,

1 fill and seal machines. The presence of the exposed
2 pressure sensitive adhesive will interfere with the
3 formation, filling and sealing operation, even if the bag
4 design otherwise was adaptable to use by standard form,
5 fill and sealing machinery. If roll stock for this bag
6 design was made, adjacent sheets of the roll stock will
7 stick together.

8 Others have provided relatively complicated
9 mechanical closure arrangements to effect bag mouth
10 closures. An example is the interlocking arrangements
11 which are similar to a zipper. These arrangements simply
12 have been too expensive, complicated and/or sufficiently
13 prone to failure to warrant adoption for most high volume
14 uses in spite of the need. Efforts to provide a
15 resealable closure have even resulted in the use of
16 auxiliary tapes and the like as described for example in
17 U.S. Patent Nos. 4,722,166 and 4,913,560. This approach
18 is also quite expensive and slow, and its adoption in
19 high volume, form and fill type of flexible packaging has
20 been precluded.

21 Summary of the Invention

22 The present invention provides a roll stock of
23 flexible packaging material from which resealable bags
24 for food products can be made economically with standard
25 form and fill machinery. In its basic aspects, the
26 invention is a roll stock of flexible packaging material
27 which not only includes a substrate as is usual, but a
28 pressure sensitive material at discrete locations to
29 provide closures in bags, such as bag mouths, made from
30 such roll stock. In keeping with the invention, a non-
31 pressure sensitive material is also included as part of
32 the roll stock covering the pressure sensitive material
33 to render the same inoperative during subsequent
34 utilization of the roll stock.

WO 93/08982

1 Most desirably, the non-pressure sensitive material
2 is a heat sealable material, such as polyethylene,
3 ethylene/vinyl acetate copolymers or certain ionomers
4 such as Dupont's SURLYN™. The result is that the
5 covering material has a dual function - it not only
6 covers the pressure sensitive material, it enables a
7 standard heat seal to be formed at the bag mouth at the
8 same location as the pressure sensitive material. In
9 other words, means for forming two different seals are
10 provided at discrete locations on the roll stock, e.g.,
11 the locations desired for bag mouths, means for forming
12 an initial heat seal and means for forming a subsequent
13 pressure sensitive seal. The thickness of the heat
14 sealable material at the location at which it covers the
15 pressure sensitive material is selected so that when a
16 heat seal formed by the same is destroyed, the pressure
17 sensitive material will be exposed for forming a
18 subsequent seal at the desired location. The consumer,
19 after the initial heat seal is broken in order to have
20 access to the food product, can reseal the bag mouth with
21 use of the pressure sensitive material.

22 The pressure sensitive material is provided in a
23 pattern on the roll stock in the preferred arrangement to
24 provide the closures in bags made therefrom at the
25 discrete locations, e.g., at the locations for bag
26 mouths. Other areas of the laminated packaging material
27 at which it may be desired to form heat seals is
28 maintained free of the pressure sensitive material in
29 order to assure that it does not interfere with desired
30 strong heat seals. Most simply, the pattern is applied
31 to a layer of the heat sealable material which is first
32 applied to the substrate, and a subsequent layer of the
33 heat sealable material is applied over the full surface
34 area of the substrate. The result of this construction
35 is that the pressure sensitive material is embedded in
36 heat sealable material. The heat sealable material can

WO 93/08982

PCT/US92/09499

1 be used to form the standard heat seals on a form and
2 fill machine. The heat seal formed at the location of
3 the pressure sensitive material, though, will not have as
4 much heat sealable material involved in the seal as is
5 typical. When the seal is destroyed, the pressure
6 sensitive material will be exposed as discussed above to
7 enable subsequent sealing at its location.

8 The invention includes not only the roll stock, but
9 a method of processing roll stock to provide the pressure
10 sensitive material and the resulting bag.

11 Brief Description of the Drawings

12 With reference to the accompanying two sheets of
13 drawing:

14 FIG. 1 is a plan view of a piece of a preferred
15 embodiment of flexible packaging roll stock conforming to
16 the invention;

17 FIG. 2 is an enlarged partial sectional view showing
18 the various layers of such preferred embodiment;

19 FIG. 3 is a schematic, side elevation view of
20 apparatus for processing roll stock in accordance with
21 the invention;

22 FIG. 4 is a generally schematic perspective view of
23 standard form and fill machinery, forming bags from roll
24 stock of the invention;

25 FIG. 5 is a perspective schematic view of a bag
26 conforming to the instant invention; and

27 FIGS. 6 and 7 are enlarged schematic sectional views
28 of a bag mouth illustrating the bag mouth with a heat

WO 93/08982

1 seal enclosure that respectively is intact and destroyed
2 in order to expose pressure sensitive material for
3 resealing.

4 Description of the Preferred Embodiments

5 The following relatively detailed description is
6 provided to satisfy the patent statutes. However, it
7 will be appreciated by those skilled in the art that
8 various changes and modifications can be made without
9 departing from the invention as defined by the claims.

10 Reference is first made to FIGS. 5, 6 and 7 for a
11 general overview of a reclosable bag, to simplify an
12 understanding of the subsequent description of the
13 preferred embodiment of the roll stock. A bag, generally
14 referred to by the reference numeral 11, of flexible
15 packaging material includes, as is usual, a pair of upper
16 and lower opposed side walls 12 and 13. As mentioned
17 previously and will be discussed in more detail below,
18 the bag is formed from a tube of flexible packaging
19 material roll stock. It includes a longitudinal fin seal
20 14 formed by heat sealing together overlapping edges of
21 the roll stock. It also includes a bottom heat seal 16
22 which is transverse to the fin seal. The bottom seal has
23 to be sufficiently strong to withstand the weight of the
24 food product against the same, as well as movement of the
25 same such as will be discussed. The upper end of the
26 bag, i.e., the bag mouth, is also closed with a heat seal
27 17. In accordance with the invention, a pattern of a
28 pressure sensitive material 18 is embedded within the
29 heat sealable material 17 at the bag mouth to be exposed
30 when the former is destroyed by the consumer for initial
31 access to the bag's interior. In this connection, the
32 thickness of the heat sealable material covering the
33 pressure sensitive strip is selected so that when the
34 heat seal formed by the same is destroyed, the pressure

1 sensitive material is exposed for forming a subsequent
2 seal at the mouth. The thickness which is actually
3 selected depends in large part on the materials involved
4 and the weight, etc., of the food product to be packaged.
5 In general, though, the thickness that is selected should
6 be within the range of between about 0.2 mils and about
7 0.7 mils.

8 FIGS. 6 and 7 show operation of the seal. FIG. 6
9 illustrates the heat seal that is formed at the bag's
10 mouth, whereas FIG. 7 illustrates that when the heat seal
11 is broken, the pressure sensitive material will be
12 exposed.

13 It is important to note that the pressure sensitive
14 material is provided at the location at which it is
15 desired to operate, but not at the other locations at
16 which there is to be a heat seal, such as at the location
17 for the bottom seal, a location at which a strong heat
18 seal is to be provided. For example, if pressure
19 sensitive material was sandwiched between the heat
20 sealable material layers at the location of the bottom
21 seal, there would be a loss in hot tack resulting in
22 product dropping through the bottom seal while the same
23 is molten.

24 A piece 21 of the roll stock from which the
25 resealable bag is made is illustrated in FIG. 1.
26 (Although roll stock for forming a single bag tube is
27 illustrated, as a practical matter the operations
28 described relative to FIG. 3 form wider roll stock
29 designed for a multiple number of bag tubes. The wider
30 roll stock so formed is then cut into the narrower roll
31 stock illustrated for forming individual bag tubes.)
32 Such roll stock is a laminant made up of a substrate 22
33 (FIG. 2) such as a metal foil, a polyester, or a
34 cellophane, as is standard practice in the industry. The

WO 93/08982

1 substrate is selected to be thermally stable if it is to
2 be resistant to heat applied thereto such as to provide
3 the heat sealing to be described below. The substrate
4 includes on one surface, an ink pattern represented at 23
5 which provides advertising, product identification, etc.
6 A layer 24 of a heat sealable material, such as
7 polyethylene, is provided over the ink. In this
8 connection, a primer or adhesive layer 25 is also
9 provided between the polyethylene layer and the ink to
10 assure good adhesion. Although the layer 24 in this
11 preferred embodiment is polyethylene, insofar as the
12 broad concepts of the invention is concerned the layer 24
13 could be of any heat sealable material.

14 A pattern of a pressure sensitive material is
15 provided on layer 24 at those discrete locations for bag
16 mouths or other bag closures. The Ribbon Coater
17 available from Graco/LTI of Monterey, California, can be
18 used to provide the desired pattern. Acumeter of
19 Marlborough, Massachusetts also provides a suitable
20 ribbon coater. To facilitate deposition of the pattern,
21 the printing on the substrate includes "eye spots" 26
22 which are sensed as will be discussed hereinafter to
23 control the application of pressure sensitive material as
24 the desired pattern. This pattern in the preferred
25 embodiment is made up of strips 27 indicated in FIG. 1.
26 Each of the strips has a thickness in the range of
27 between about .5 mils and about 1.5 mils. Its thickness
28 is preferably 1.0 mils. As a means to aid set-up, the
29 printing also can include a locating strip 28 or the like
30 to facilitate finding the pressure sensitive strips 27.
31 Another layer 29 of polyethylene or other heat sealable
32 material is provided over the full surface area of the
33 roll stock to cover the pattern formed by the strips 27.
34 This covering layer should have the characteristics
35 necessary for the material to be compatible with the
36 form, fill and seal machinery with which it is to be

1 used. For example, it should have both slip and hot tack
2 characteristics. A slip concentrate is added to the
3 polyethylene to provide a low enough coefficient of a
4 friction to enable the packaging material to slide over
5 the metal parts of such machinery. "Hot tack" is
6 inherent in the polyethylene resin and comes into play
7 when a food product is dropped into the bag while the
8 bottom seal is still molten - inadequate hot tack causes
9 the product to drop through the bottom seal.

10 Although in this embodiment layer 29 covers the full
11 surface area of the roll stock, other arrangements are
12 potentially appropriate. For example, two separate heads
13 could be used, one applying a pattern of the pressure
14 sensitive material and the other applying a pattern of
15 heat sealable material only on those locations having the
16 heat seal material. It is also possible that a single
17 pattern applicator could be used to apply both of the
18 materials in the proper order at the same time. A tape
19 with the heat sealable material and the pressure
20 sensitive material could be applied at the discrete
21 locations.

22 The resulting construction is that the strips 27 are
23 embedded in heat sealable material, i.e., between the
24 layers 24 and 29. Most desirably, the material of the
25 layers 24 and 29 are the same or otherwise compatible
26 with one another so that they combine for heat sealing
27 purposes at those locations not having the strips 27. It
28 is common to provide a film or layer comparable to layer
29 24 for heat sealing purposes. In this instance the
30 thickness of the layer 24 can be reduced in view of the
31 layer 29 if the bag otherwise has sufficient strength to
32 prevent tearing.

33 It will be appreciated that the layer 29 renders the
34 strips 27 inoperative until such time as the heat seal at

WO 93/08982

1 their location is broken. In this connection, the heat
2 seal which will be formed as discussed below at the bag
3 mouth or other closure will be provided at the location
4 of the strip 27 only by the heat sealable material
5 covering such strip. (Of course, the other wall of a bag
6 will not have the pressure sensitive strip of material.)
7 This heat sealable material is most simply polyethylene
8 having a thickness covering the strips 27 in the range of
9 about 0.2 mils to p.7 mils, preferably 0.4 mils.

10 In one arrangement, the substrate was cellophane
11 having a thickness of about 0.8 mils, the layer 24 was
12 polyethylene having a thickness of about 1.25 mils
13 adhered to the cellophane by a thickness of about .1 mil
14 of adhesive, each of the pressure sensitive strips had a
15 thickness of about 1.5 mils, and the covering layer was
16 also polyethylene having a thickness of about 0.6 mils.
17 The pressure sensitive material was provided as a hot
18 melt by H. B. Fuller of St. Paul, Minnesota, sold with
19 the designation H.L.-2115-X. H. B. Fuller has other hot
20 melts which can be used. Other appropriate melt pressure
21 sensitive adhesives are sold by Swift Adhesive of Downers
22 Grove, Illinois, and by National Starch of Bridgewater,
23 New Jersey.

24 Although the packaging material is described as
25 having a particular order of materials, the use of the
26 terms "in order" here and in the claims is not meant to
27 require that each of the layers which is described be
28 immediately adjacent other layers in the order. There
29 can be intermediate layers in accordance with standard
30 practice.

31 FIG. 3 is a simplified diagrammatic view of those
32 aspects of a flexible packaging processing apparatus
33 relevant to the instant invention. A roll of a substrate
34 (not shown) is unwound in a continuous manner to provide

1 a web 31 of the same. Printing is applied to such
2 substrate in accordance with conventional practice to
3 form the printing 23. (This process is not shown. The
4 substrate with the printing thereon is then primed for
5 application of polyethylene as will be described. This
6 priming operation is also conventional and not shown. As
7 indicated at the left portion of the figure, after the
8 printed substrate is primed, it is passed through a
9 station at which a film of polyethylene or other heat
10 sealable material is extruded as a melt via extruder 32
11 onto the same as it passes through the nip of a chill
12 roll 33 and a pinch roll 34. A chilled back-up roll 36
13 is provided to cool pinch roll 34. In accordance with
14 conventional practice the film is at least partially
15 solidified to form the layer 29 at the nip previously
16 described. It then passes about chill roll 33 to
17 complete sufficient solidification for the remainder of
18 the process.

19 The web is then passed by an electric eye represented at
20 37 which detects the locations of the eye spots 26 to
21 control operation of patterning equipment for applying
22 the pattern of pressure sensitive material to the web.
23 That is, a signal indicative of the presence of an eye
24 spot is transmitted as represented by line 38 to a
25 pattern controller 39 which controls the operation of
26 solenoid valves represented at 41 for a coating head 42
27 for applying the pattern of heat sealable material to the
28 web. In one embodiment, a Ribbon Coater from Graco/LTI
29 of Monterey, California, was used as the coating head. A
30 supply of the pressure sensitive material in hot melt
31 form is contained in a reservoir in a hot melt delivery
32 system represented at 43. The pressure sensitive
33 material in melt form is delivered via a heated hose 44
34 to the head 42.

WO 93/08982

1 It will be recognized that with such arrangement the
2 strips 27 will be deposited on the web at the desired
3 discrete locations on the layer 24. The covering layer
4 29 of the heat sealable material is then applied. It is
5 applied over the full surface of the web. This provides
6 a non-stick, heat sealable surface with adequate slip and
7 hot tack to operate on the selected form, fill and seal
8 machinery. The application of the same at the nip
9 between a chill roll 47 and a pinch roll 48 is
10 represented by the showing of the extruder 46. A back-up
11 chill roll 49 for the pinch roll is also illustrated.
12 The web is completed with any other processing steps
13 desired and then formed into a roll 51 in accordance with
14 conventional practice.

15 FIG. 4 is a simplified schematic perspective view of
16 a standard form, fill and machine utilizing roll stock of
17 the invention. The roll stock, represented by reference
18 numeral 51, is unwound to form a web 52 which after
19 passing about and through various rollers in accordance
20 with conventional practice is wrapped around a mandrel 53
21 to form a tube 54. The overlapping edges of the material
22 are heat sealed together by a standard mechanism
23 represented by the blocks 56. In this connection, the
24 tube is advanced along the mandrel by conventional
25 apparatus represented by the belts 57. The tube is heat
26 sealed transverse to the fin seal as is represented by
27 blocks 58 to form the bottom seal of a tube bag. The
28 food product desired to be packaged is fed into the tube
29 bag through the mandrel as is represented by the hopper
30 59 shown in dotted lines. The upper end of the bag is
31 then sealed to enclose the food product, and the
32 completed bag is severed from the remainder of the tube.
33 These operations also are accomplished by the blocks
34 represented at 58. The bottom seal for the next tube bag
35 is formed simultaneously with the formation of the bag
36 upper seal and the severing, to form a free bag.

1 It will be recognized from the above that operation
2 of the form, fill and seal machine is oblivious of the
3 fact that the roll stock includes an embedded heat
4 sealable material at the location of the mouth of the
5 completed bags. The blocks 59 form a heat seal in the
6 standard manner. However, as will be recognized the
7 completed bag includes the heat seal strip at the bag
8 mouth as discussed previously.

9 As mentioned at the beginning of the detailed
10 description, Applicant is not limited to the specific
11 embodiments described above. For example, the bag
12 closure having the pressure sensitive material need not
13 necessarily be the bag's mouth. The invention is
14 applicable to providing covered pressure sensitive
15 material at any location(s) at which resealing of a bag
16 penetration may be desired. Moreover, the pressure
17 sensitive material and the covering/heat sealable
18 material can be provided together as a tape, with or
19 without an appropriate backing. Such a tape could be,
20 for example, applied to the edge of the roll stock as it
21 is unrolled into the web to provide a bag closure at the
22 fin seal of bags. The claims and their equivalents
23 define the scope of protection.

1

CLAIMS

2 What is claimed is:

1 1. A roll stock of flexible packaging material to
2 be used to make resealable bags for food products
3 comprising, in order:

4 (a) a substrate;
5 (b) a pressure sensitive material selected to
6 provide pressure sensitive material at discrete locations
7 for closures in bags made from said roll stock; and
8 (c) a non-pressure sensitive material covering
9 said pressure sensitive material to render the same
10 inoperative during subsequent utilization of said roll
11 stock.

1 2. The roll stock of claim 1 wherein there is a
2 pattern of said pressure sensitive material.

1 3. The roll stock of claim 1 wherein said pressure
2 sensitive material has a thickness at said discrete
3 locations of between about .5 mils and 1.5 mils.

1 4. The roll stock of claim 3 wherein said
2 thickness is about 1.0 mils.

1 5. The roll stock of claim 1 wherein said non-
2 pressure sensitive material is another sealing material
3 for sealing said closure when said pressure sensitive
4 material is inoperative.

1 6. The roll stock of claim 1 wherein said
2 substrate is thermally stable, and said non-pressure
3 sensitive covering material is polyethylene having a
4 thickness at said discrete locations in the range of
5 about 0.2 mils to about 0.7 mils.

1 7. The roll stock of claim 6 wherein said
2 polyethylene has a thickness of about 0.6 mils at said
3 discrete locations.

1 8. The roll stock of claim 1 wherein said
2 substrate is thermally stable and said non-pressure
3 sensitive material is a heat sealable material at said
4 discrete locations for forming initial heat seal
5 closures thereat that can be destroyed and expose the
6 pressure sensitive material at each of said locations for
7 forming a subsequent seal at each of said closures.

1 9. The roll stock of claim 8 wherein said heat
2 sealable covering material has a thickness at said
3 discrete locations in the range of about 0.2 mils to
4 about 0.7 mils.

1 10. The roll stock of claim 8 wherein said
2 laminated packaging material is free of pressure
3 sensitive material at other locations at which it may be
4 desired to form heat seals.

1 11. The roll stock of claim 8 wherein a layer of
2 heat sealable material is provided on said substrate
3 between said substrate and said pressure sensitive
4 material.

1 12. The roll stock of claim 11 wherein said
2 covering non-pressure sensitive material is a heat
3 sealable material and said layer is of the same heat
4 sealable material.

1 13. The roll stock of claim 11 wherein said
2 covering material is another layer of heat sealable
3 material covering substantially the full surface of said
4 substrate having said pressure sensitive material
5 thereon.

WO 93/08982

1 14. The roll stock of claim 13 wherein said
2 pressure sensitive material is sandwiched directly
3 between said layers of heat sealable material, thereby to
4 be embedded in heat sealable material.

1 15. The roll stock of claim 14 wherein said
2 substrate is cellophane and has a thickness of about 0.8
3 mils, said layer of heat sealable material is
4 polyethylene having a thickness of about 1.25 mils, said
5 pressure sensitive material has a thickness of about 1.0
6 mils, and said covering layer of heat sealable material
7 is polyethylene having a thickness of about 0.4 mils.

1 16. A resealable, flexible bag for packaging a food
2 product comprising:

3 (a) a pair of opposed walls which are heat sealed
4 together to form a closure; and

5 (b) a pressure sensitive material at said closure
6 usable to reseal the same after the heat seal thereat is
7 destroyed; and

8 (c) a non-pressure sensitive material at said
9 closure covering said pressure sensitive material thereat
10 until said heat seal is destroyed.

1 17. The resealable bag of claim 16 wherein said
2 pressure sensitive material has a thickness in the range
3 of between about .5 mils and 1.5 mils.

1 18. The resealable bag of claim 16 wherein each of
2 said walls when the thickness of said pressure sensitive
3 material is ignored, is about 2.65 mils, and the
4 thickness of said pressure sensitive material is about
5 1.0 mils.

1 19. The resealable bag of claim 16 wherein said
2 non-pressure sensitive material is a heat sealable
3 material having a thickness in the range of about 0.2
4 mils to about 0.7 mils covering said pressure sensitive
5 material.

1 20. The resealable bag of claim 16 wherein at least
2 one of said walls is provided with a heat sealable
3 material at said closure within which all of said
4 pressure sensitive material thereat is embedded, and said
5 non-pressure sensitive material is said heat sealable
6 material.

1 21. The roll stock of claim 16 wherein there is a
2 pattern of said pressure sensitive material.

1 22. A method of processing flexible packaging
2 material of the type used to make bags for food products,
3 comprising in order:

- 4 (a) providing a roll of a substrate;
- 5 (b) making a web of said substrate from said roll;
- 6 (c) applying a pressure sensitive material to
7 discrete locations at which it is desired to define
8 resealable closures in bags made from said packaging
9 material;
- 10 (d) applying a non-pressure sensitive material over
11 said pressure sensitive material at said discrete
12 locations; and thereafter
- 13 (e) forming said web into a roll.

1 23. The method of claim 22 wherein said non-
2 pressure sensitive material is a closure sealing
3 material.

WO 93/08982

1 24. The method of claim 22 wherein said step of
2 applying a pressure sensitive material to said discrete
3 locations includes applying a thickness of between about
4 .5 mils and about 1.5 mils of said material to said
5 discrete locations.

6
1 25. The method of claim 22 wherein said substrate
2 is thermally stable and further including the step of
3 applying a layer of heat sealable material to said web
4 prior to said application of said pressure sensitive
5 material, and applying said pressure sensitive material
6 to said layer.

1 26. The method of claim 22 wherein said substrate
2 is thermally stable and said step of applying a non-
3 pressure sensitive material over said pressure sensitive
4 material includes applying a layer of heat sealable
5 material having a thickness in the range of about 0.2
6 mils to about 0.7 mils over said pressure sensitive
7 material.

1 27. The method of claim 25 wherein said step of
2 applying a non-pressure sensitive material over said
3 pressure sensitive material includes applying another
4 layer of a heat sealable material over substantially the
5 full surface of said web.

1 28. The product of the process of claim 22.

1 29. A roll stock of flexible packaging material to
2 be used to make resealable bags for food products
3 comprising:

4 (a) a thermally stable substrate;
5 (b) heat sealable material on said substrate at
6 locations selected for the formation of heat seals for
7 bags made from said roll stock; and
8 (c) A pattern of a pressure sensitive material
9 embedded in said heat sealable material, said pattern
10 being selected relative to said heat sealable material to
11 provide pressure sensitive material operable to seal
12 closures in bags made from said roll stock by destroying
13 heat seals formed in said bags with said heat sealable
14 material at the locations at which said pressure
15 sensitive material is embedded therein.

1 30. The roll stock of claim 29 wherein said pattern
2 has a thickness of between about .5 mils and about 1.5
3 mils.

1 31. The roll stock of claim 29 wherein said heat
2 sealable material covers substantially all of said
3 pressure sensitive material.

1 32. The roll stock of claim 31 wherein said heat
2 sealable material covering substantially all of said
3 pressure sensitive material has a thickness thereat in
4 the range of about 0.2 mils to 0.7 mils.

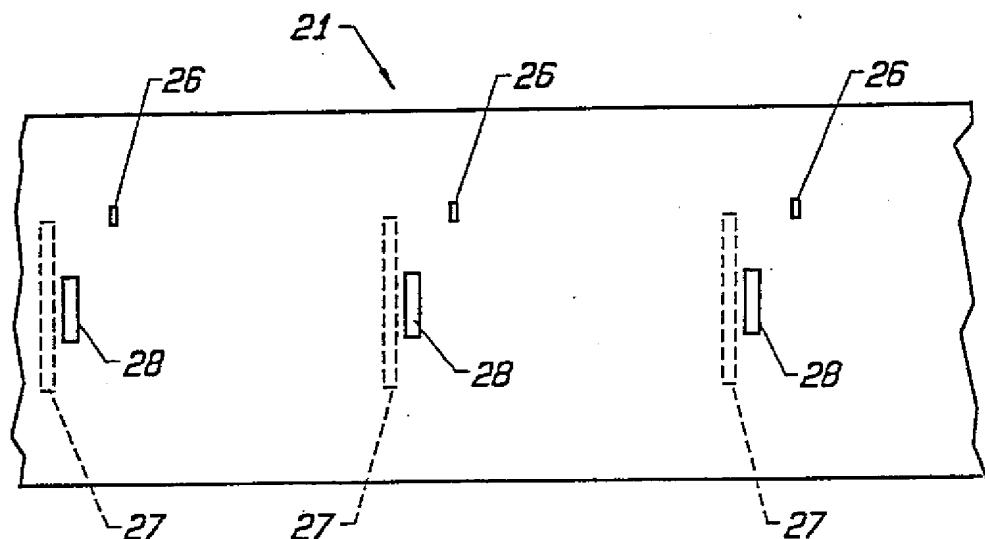


FIG. 1

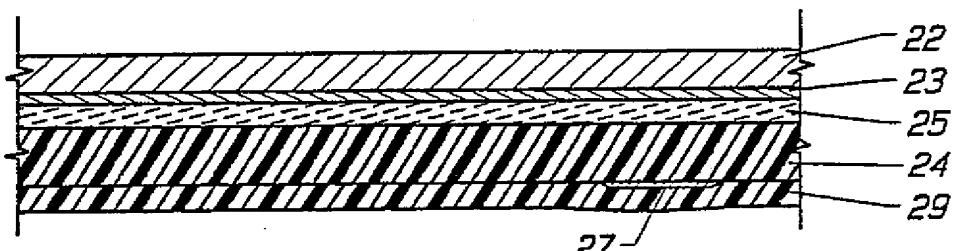


FIG. 2

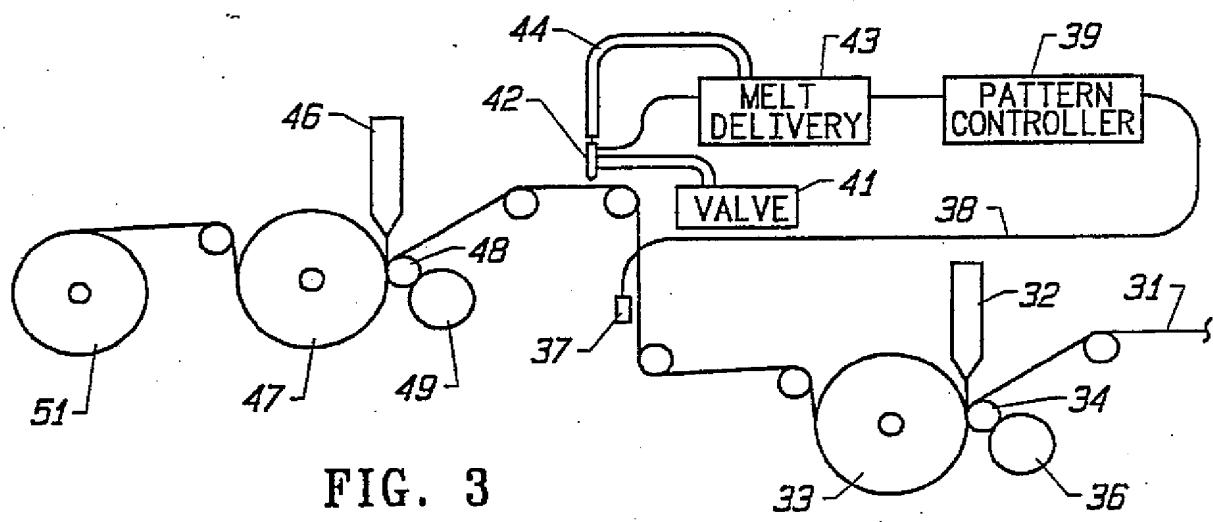
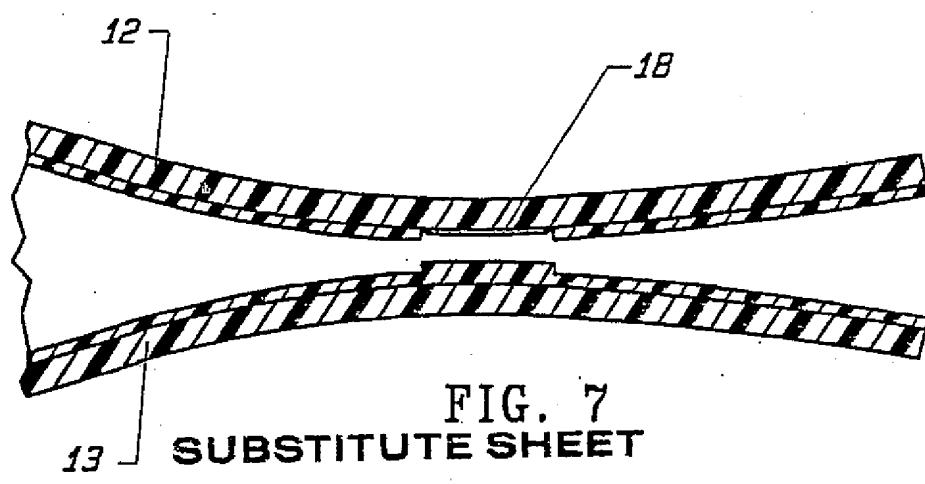
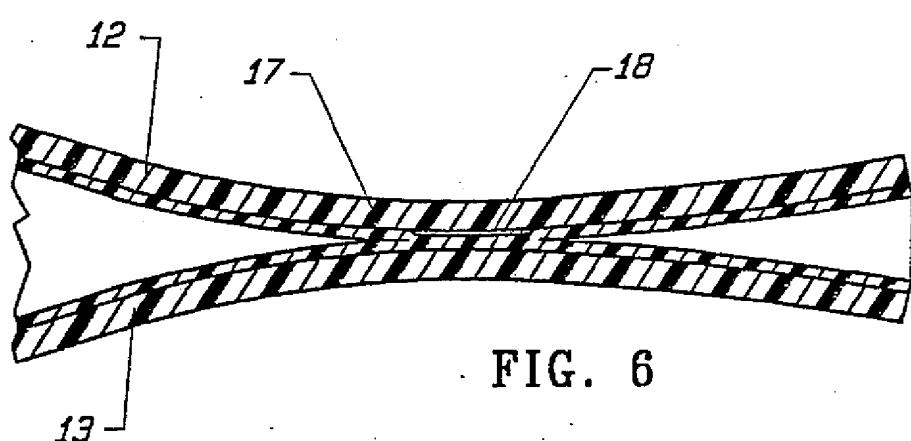
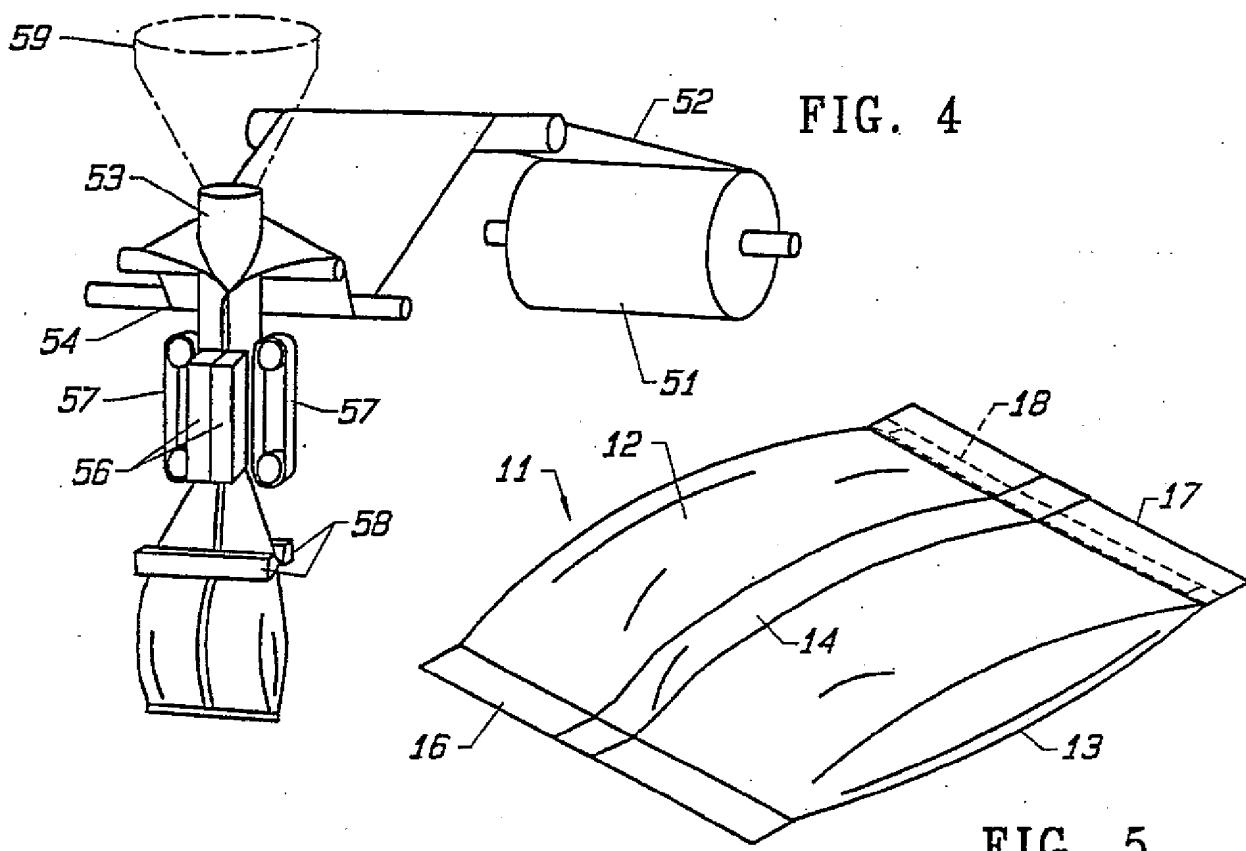


FIG. 3

SUBSTITUTE SHEET

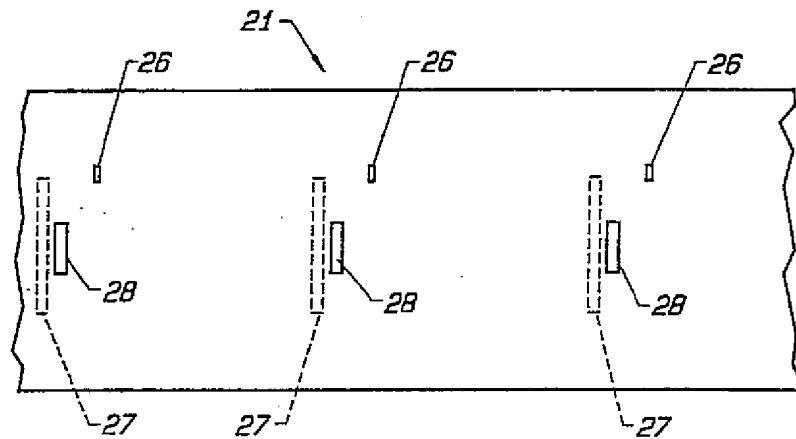




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(54) Title: ROLL STOCK FOR MAKING RESEALABLE BAGS AND RESEALABLE ROLL-FORMED BAG



(57) Abstract

A roll stock of flexible packaging material is described for forming food product bags which are resealable and yet can be formed by standard form and fill machinery. The roll stock (21) includes eyespots (26) to control the application of a pressure sensitive material (27) and a locating strip (28) to facilitate finding the pressure sensitive strips (27) at discrete locations selected for bag mouths. The invention includes the bag resulting from the use of the roll stock, as well as the method of processing the roll stock to provide resealable bag characteristics to the same.

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INTERNATIONAL SEARCH REPORT

International application No.

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A. CLASSIFICATION OF SUBJECT MATTER

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US CL :428/195; 383/64, 427/177

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

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428/212, 906, 213, 334, 335; 383/95, 87, 78, 61

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C. DOCUMENTS CONSIDERED TO BE RELEVANT

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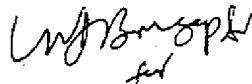
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